THINGS WORTH REMEMBERING.

—Potato Custard.—Ten potatoes boiled soft, six or eight eggs, sugar to your taste, one cup milk, quarter pound butter, nutmeg, essence of lemon, brandy and wine to your taste. Mash the potatoes very fine.

—Rice Pudding.—Half-pint of boiled rice; drain off the water and let the rice get cold; two ounces butter, four ounces sugar, one quart rich milk, five eggs beaten very light, a tablespoonful of nutmeg and cinnamon. Stir all together.

—Citron Preserves.—Prepare the rind, cut out any form you may desire; boil very hard for thirty minutes in alum water, tolerably strong; take them from the alum water; allow them to stand over night; in the morning change the water and put them to boil; let them cook until they have changed color and are quite soft; then make your syrup, allowing one and a half pounds of white sugar to one pound of fruit; then add your fruit, which needs but little more cooking. Mace, ginger, or lemon flavors nicely.

—To Beautify Teeth—Dissolve two ounces of borax in three pints of boiling water; and before it is cold add one teaspoonful of the spirits of camphor, and bottle for use. A tablespoonful of this mixture with an equal amount of tepid water, and applied daily with a soft brush, preserves and beautifies the teeth, extirpates all tartarous adhesion, arrests decay, induces a healthy action of the gums, and makes the teeth pearly white.

—To Make Toilet Soap—Take one twenty-five cent box of concentrated lye; dissolve it in one-half gallon of rain water; pour in a large pitcher to cool. Now melt five pounds of clean lard or tallow; when about milk warm pour your cold lye in very slowly and stir rapidly. Continue stirring till it begins to thicken. Now add one ounce of oil of sassafras, or any other perfume you fancy; have ready a clean box, one foot square, pour in, and cover air tight. Let it thus remain for three or four days; then cut it up in cakes, and it will be ready for use.

—A Useful Soap.—The following is commended by those who have tried it for scrubbing and cleansing painted floors, washing dishes, and other household purposes: Take two pounds of white olive soap and shave it in thin slices; add two ounces of borax and two quarts of cold water; stir all together in a stone or earthen jar, and let it set upon the back of the stove until the mass is dissolved. A very little heat is required, as the liquid need not simmer. When thoroughly mixed and cooled it becomes of the consistence of a thick jelly, and a piece the size of a cubic inch will make a lather for a gallon of water.

—Lemon Custard.—Three lemons grated, one pound sugar, eight eggs, a piece of butter size of a walnut. Beat the yolks, sugar, lemons, and butter together, the whites to a froth, which are not to be added until ready for the oven. Bake on pie crusts. Or five eggs, three cups new milk, grated rinds, and juice of three large lemons, five cups sugar, one tablespoonful of rice flour. Mix all well together, excepting the whites, which should be frisked until light and added last of all. Bake on rich crusts. This is enough for five pies.

Japanese Agriculture.

A few curious details on the agriculture of Japan: The climate much resembles Italy, and the soil is generally of a light character, not very fertile. The princes over the land lease it to the nobles, who sub-let to small farmers that cultivate it under the control of a steward, and enjoy half the profits. A cabin composed of two rooms represents the farm buildings. The petty farm is about two and three-quarter acres in extent, and three men are adequate to labor it, who receive for dietary, rice and fish, and are paid in wages at the rate of seven francs per month. Neither proprietors nor tenants pay direct taxes; but they are bound to keep the magnificent roads in repair, and board and lodge a fixed number of soldiers. The wayside hedges consist of camellias, cypress and myrtle. Rice is the staple food production, a little wheat, barley and potatoes. Cotton and mulberry occupy an important industrial place. Animal products are next to nil; religion prohibits the use of flesh-food and even milk; the few cattle that exist are employed for transport. The Japanese regard pasture-land as a dead loss, otherwise it would be impossible to support a population of 36,000,000 on an extent of territory about equal to Great Britain; they have no agricultural societies, or schools. Their horses are fed on barley-straw—like French cavalry horses—with the addition of weeds for a change. The few beans cultivated are converted into a liquid to flavor the rice diet. Night-soil is the chief manure employed, and closets are erected at distances along the highways, and even in the fields, to preserve it. When conveyed to the farm, purchased at the rate of half a franc a gallon, and less, it is allowed to ferment for five months in open tanks to condense, covering in case of rain, as in Piedmont. The Japanese practice green manuring, but prefer burying the plants some for such, not when they are in flower, but when the seed commences to form. Sardines, fresh, or the refuse after the oil has been extracted, are also used as manure, being made in a liquid with boiling water. As a rule all manure is placed in direct communication with the plant, and never applied to the land in advance. The soil is constantly and deeply tilled, kept free from weeds, and intercalary crops, such as radishes, pease, etc., are raised—the drill system of cultivation and at wide distances being universal.—*California Farmer.*

Telegraphing Maps and Plans.

A very ingenious invention has recently been exhibited by M. Dupuy de Lome, at the French Academy of Sciences. It consists in a mode of sending a plan or topographical sketch by telegraph, without necessitating a special drawing for the purpose. Over the map already made is laid a semi-circular plate of glass, the circumference of which is graduated. At the center is an alidade, also graduated, which carries, on a slide, a piece of mica marked with a blade point. The latter, by its own movement along the alidade, and also by that of the alidade itself, can be brought over every point in the glass semicircle. Just before the plate is a fixed eye piece. Looking through this, the black dot is carried successively over all the points of the plan to be reproduced and the polar co-ordinates of each noted. The numbers thus obtained are transmitted by telegraph. The receiving device is analogous to that just described, but a simple point is substituted for the mica dot, and by it the designated positions on the glass are successively marked.

Strange Medicines.

The history of medicine has no more curious chapter than that which describes the various substances at one period or another employed for the treatment of disease. The subject is treated in a very entertaining way by Mr. P. L. Simmonds, in the *Chemist and Druggist*, who, however, limits his observations to remedies derived from the animal kingdom. We cite a few instances of this old-time empiricism; they afford no bad criterion for measuring the progress of the human intellect.

Insects once formed a class of medicines, considered very effective in certain cases, and time was when the doctor would order a dose of three gnats or three drops of lady-bird milk, just as he might order three grains of calomel in our day. Wood lice, ants, and beetles used to be prescribed for the cure of toothache. The sacred beetle is eaten by the women of Egypt and regarded as an emblem of fertility. The oil-beetle exudes a deep yellow oil from the joints of the legs, which was esteemed diuretic and used in rheumatic complaints; it has also been recommended in hydrophobia. In some cases the effects attributed to these curious remedies may possibly be produced by them, as for instance when Turkish women eat, cooked with butter, the *blaps sulcata* (a sort of beetle) with a view to the development of fat; but when the same remedy is represented as an antidote against earache and the sting of the scorpion, we are less inclined to believe in its efficacy.

In Atwood's "History of Dominica" we are told that the fat of snakes is esteemed an excellent remedy for rheumatism and sprains; and by the vulgar in Persia a hard green substance about the size of a bean, found in the body of a certain species of serpent, is reckoned an infallible cure for the bites of venomous reptiles. Among the ancients serpents' flesh was in high repute as a medicament, and was also used for food, like flesh of the turtle. On the continent of Europe vipers have still a place in the popular pharmacopœia, and Mr. Simmonds asserts that the Italians to this day "occasionally regale themselves with a jelly made of stewed vipers." In Guatemala lizards eaten alive are supposed to cure cancer.

As late as 1618 lion's fat belonged to the materia medica of the British pharmacopœia. Among the ancients, Galen prescribed it as antidote for poisons. The smell of it was said to drive away serpents. The Roman physicians had great faith in remedies derived from this animal. Pliny enumerates the following: First, as a cosmetic, the fat mixed with oil of roses gives delicacy to the complexion; and secondly, as an unguent, it cures affections of the joints. The gall mixed with water cured weak eyes; mixed with the fat, and taken internally, it was a remedy for epilepsy. Quartan fever was cured by giving to the patient the heart roasted, but quotidian fevers were treated with the fat and oil of roses. The natives of the Malay peninsula eat tiger flesh, believing it to be a specific for all diseases, besides imparting to the one who partakes of it the animal's courage and sagacity.

Discarded from the service of the physician, a few mollusks have found a resting place in the popular materia medica. Slugs and snails were anciently and in some parts are to this day a popular remedy for consumptive complaints. They are sometimes made into a mucilaginous broth; sometimes swallowed raw. Snails are to this day kept on sale in London markets for this purpose.